

We claim:

1. An article for imparting color and flavor to a food product processed or packaged in said article, said article comprising:
  - a) a porous, permeable, absorbent substrate formed of paper or cellophane having sufficient suppleness and elasticity to be wrapped around the food product;
  - b) liquid smoke contained by said substrate in an amount of at least about 10% based on the weight of said substrate;
  - c) a peeling aid applied to a food product-contacting surface of said substrate;
  - d) said substrate having sufficient permeability to allow for the transfer of smoke color and flavor to the food product during the processing of the food product in said article; and
  - e) said substrate with said liquid smoke and said peeling aid having sufficient wet strength, cohesion and peelability to permit the removal of said substrate from the food product after the processing of the food product in said article without leaving a substrate residue on the food product .
2. An article as in claim 1, wherein said substrate is a paper having a basis weight of at least about 12.3 grams/m<sup>2</sup> and an MD wet strength of at least 970 grams/25 mm stretch.
3. An article as in claim 1, wherein said substrate is cellophane having a basis weight of at least about 29 grams/m<sup>2</sup>, a MD dry strength of at least 125 MN/m<sup>2</sup> stretch and a CD dry strength of at least 70 MN/m<sup>2</sup> stretch.
4. An article as in claim 1, wherein said substrate is paper and a side of said substrate not in contact with the food product is provided with a moisture vapor or oxygen impermeable coating or film.

5. An article as in claim 4, wherein said film is selected from the group consisting of polyvinylidene chloride, polyvinylchloride, polyvinylacetate, polyvinylalcohol, polyethylene, and wax.
6. An article as in claim 1, additionally comprising a caramel contained by said substrate.
7. An article as in claim 6, wherein said substrate contains caramel and liquid smoke in a ratio of caramel to liquid smoke of from about 1:20 to about 20:1.
8. An article as in claim 1, additionally including a coloring agent selected from the group consisting of natural coloring agents and FD&C food grade coloring agents.
9. An article as in claim 1, including a flavoring agent on said substrate.
10. An article as in claim 9, wherein said flavoring agent is selected from the group consisting of oleo resins and seasonings including paprika, pepper, garlic and onion.
11. An article as in claim 1, wherein said peeling aid is lecithin or lecithin in an edible hydrocarbon diluent.
12. An article as in claim 1, wherein said peeling aid is a combination of lecithin and a compound selected from the group consisting of alginates, alginic acid, chitosan, casein, wax, shortening, vegetable oil, cellulose ether, carboxymethyl cellulose, methyl cellulose, hydroxy propylcellulose, ethyl methyl cellulose, hydroxyethyl cellulose, ethyl hydroxy ethyl cellulose and mixtures thereof.
13. An article as in claim 1, wherein the peeling aid is alkylketene dimer.

14. An article as in claim 1, wherein the pH of said liquid smoke is in the range of from about 2 to about 14.

15. A process for adding liquid smoke color and flavor to processed food products comprising:

a) providing a sheet having sufficient suppleness and elasticity to be wrapped around the food product, the sheet comprising a porous, absorbent substrate of paper or cellophane having a food-contacting side treated with a peeling aid and liquid smoke at a pH from about 2 to about 14 in an amount from at least about 10% based on the weight of the untreated substrate covering the food product;

b) covering the food product with the sheet such that said treated side is against the surface of the food product;

c) processing the food product under conditions permitting the transfer of smoke color and flavor to the surface of the food product; and

d) removing the sheet from the food product, said substrate having sufficient retained wet strength so said removing is accomplished without leaving a residue of said substrate on the food product.

16. A process as in claim 15, wherein said substrate is paper having a basis weight of at least about 12.3 grams/m<sup>2</sup> and an MD wet strength of at least 970 grams/25 mm stretch.

17. A process as in claim 15, wherein said substrate is cellophane having a basis weight of at least about 29 grams/m<sup>2</sup>, an MD dry strength of at least 125 MN/m<sup>2</sup> stretch and a CD dry strength of at least 70 MN/m<sup>2</sup> stretch.

18. A process as in claim 15, comprising first covering the food product with said sheet and then covering the wrapped food product with netting.

19. A process as in claim 15, wherein the food product is meat, cheese or beans.

20. A process as in claim 19, wherein said meat is ham, chicken, chicken parts, turkey, beef or pork.

21. A process as in claim 15, wherein said peeling aid is lecithin or lecithin in an edible hydrocarbon diluent.

22. A process as in claim 21, wherein said peeling aid is a combination of lecithin and a compound selected from the group consisting of alginates, alginic acid, chitosan, casein, wax, shortening, vegetable oil, cellulose ether, carboxymethyl cellulose, methyl cellulose, hydroxy propylcellulose, ethyl methyl cellulose, hydroxyethyl cellulose, ethyl hydroxy ethyl cellulose and mixtures thereof.

23. A process for the manufacture of an article for imparting smoke flavor and color to a food product, said process comprising:

a) providing a porous permeable substrate in the form of a sheet composed of paper or cellophane;

b) treating the substrate in a bath containing an emulsion of liquid smoke and a peeling aid;

c) recovering from the bath treated substrate having absorbed under controlled conditions at least about 10% of the liquid smoke based on the weight of the untreated substrate.

24. A process as in claim 23, wherein said substrate is paper having a basis weight of at least 12.3 grams/m<sup>2</sup> and a machine direction wet strength of at least 970 grams per 25 mm stretch.

25. An process as in claim 15, wherein said substrate is cellophane having a basis weight of at least about 29 grams/m<sup>2</sup>, an MD dry strength of at least 125 MN/m<sup>2</sup> stretch and a CD dry strength of at least 70 MN/m<sup>2</sup> stretch.

26. An article for thermally processing a food product, said article comprising:

a) a porous, permeable, absorbent substrate formed of paper or cellophane having sufficient suppleness and elasticity to be wrapped around the food product;

b) a peeling aid applied to a food product-contacting surface of said substrate; and

c) said substrate containing said peeling aid having sufficient wet strength, cohesion and peelability to permit the removal of said substrate from the food product after the processing of the food product in said article without leaving a substrate residue on the food product.

27. An article as in claim 26, wherein said substrate is paper and a side of said substrate not in contact with the food product is provided with a moisture vapor or oxygen impermeable coating or film.